

Correction

Correction: Kelebek et al. Exploring the Impact of Infusion Parameters and In Vitro Digestion on the Phenolic Profile and Antioxidant Capacity of Guayusa (*Ilex guayusa* Loes.) Tea Using Liquid Chromatography, Diode Array Detection, and Electrospray Ionization Tandem Mass Spectrometry. *Foods* 2024, 13, 694

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Citation: Kelebek, H.; Sasmaz, H.K.; Aksay, O.; Selli, S.; Kahraman, O.; Fields, C. Correction: Kelebek et al. Exploring the Impact of Infusion Parameters and In Vitro Digestion on the Phenolic Profile and Antioxidant Capacity of Guayusa (*Ilex guayusa* Loes.) Tea Using Liquid Chromatography, Diode Array Detection, and Electrospray Ionization Tandem Mass Spectrometry. *Foods* 2024, 13, 694. *Foods* 2024, 13, 1053. <https://doi.org/10.3390/foods13071053>

Received: 11 March 2024
Accepted: 18 March 2024
Published: 29 March 2024



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In the original publication [1], there was a mistake in Figure 8 as published. The wrong figure was replaced after enhancing the resolution. Corrected Figure 8 appears below. The authors state that the scientific conclusions are unaffected. This correction was approved by the Academic Editor. The original publication has also been updated.

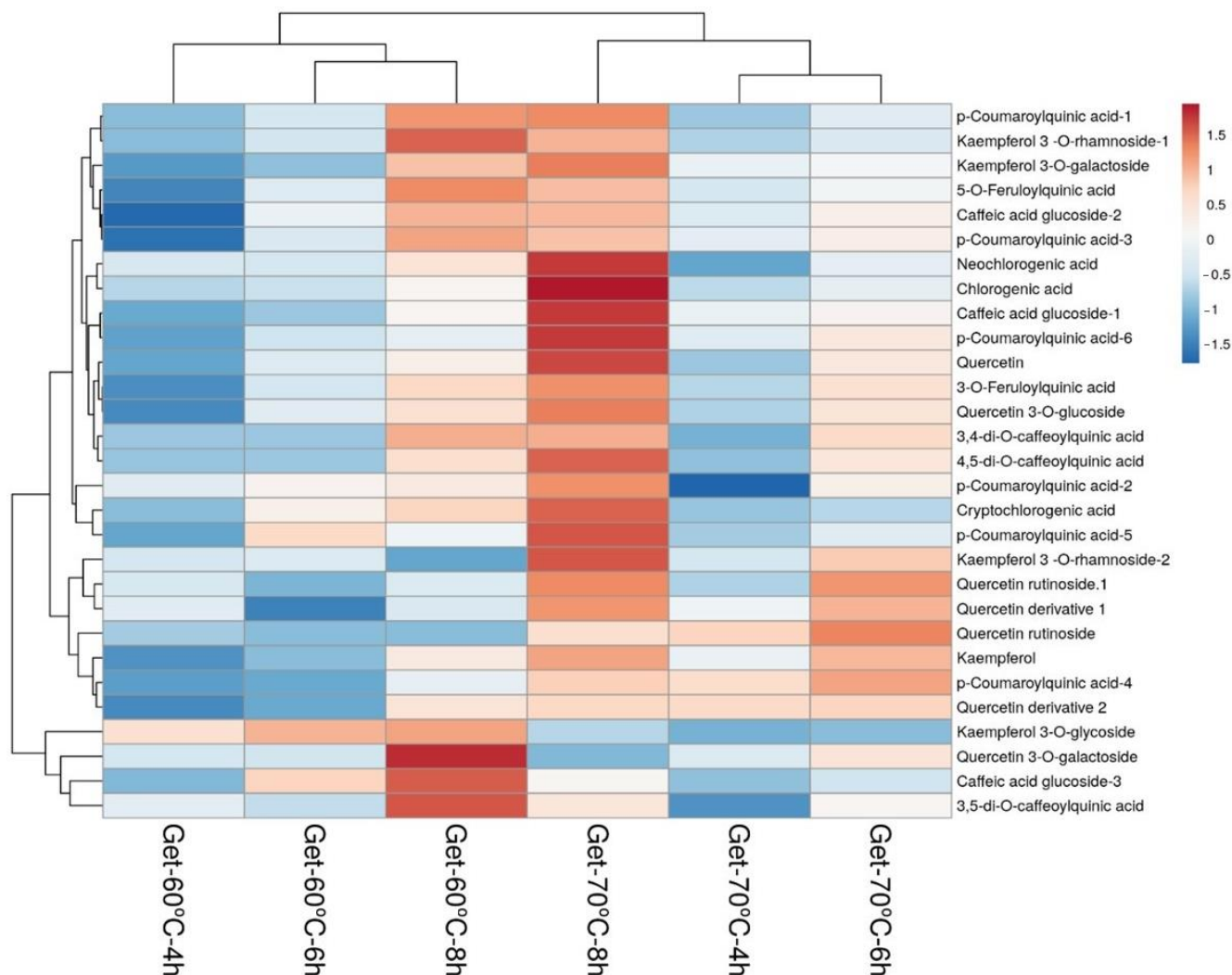


Figure 8. Heatmap of phenolic compounds in Guayusa ethanol–water (Get) infusions. Rows are centered; unit variance scaling is applied to rows. Both rows (29 rows; phenolics) and columns (6 columns; infusions) are clustered using correlation distance and average linkage.

Reference

- Kelebek, H.; Sasmaz, H.K.; Aksay, O.; Selli, S.; Kahraman, O.; Fields, C. Exploring the Impact of Infusion Parameters and In Vitro Digestion on the Phenolic Profile and Antioxidant Capacity of Guayusa (*Ilex guayusa* Loes.) Tea Using Liquid Chromatography, Diode Array Detection, and Electrospray Ionization Tandem Mass Spectrometry. *Foods* **2024**, *13*, 694. [[CrossRef](#)] [[PubMed](#)]

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